Department of Health & Welfare Bureau of Facility Standards Residential Care and Assisted Living Checklist		Date: 5/06 Page 1 of 2
Trestation out of the transfer	Checklist #17	
<b>Functional Area: Food and Nutritional Care</b>	Yes = In Compliance	
Services	No = Further Action	
	elines pertaining to food safety and sanitatio	
with the food and nutrition they need.	ration and service, in order to provide each r	esident
Specific Criteria	Yes	No
Policy and Procedure: IDAPA 16.03.22.158		
1. Has the facility developed policies and procedur	es that address how	
you will provide the right nutritional care for each		
2. Has the facility included what procedures you w	IDAPA 16.03.22.158} ill follow if the	
resident refuses food or refuses to follow the pre		
diet? {	IDAPA 16.03.22.158}	
Requirements: IDAPA 16.03.22.450		
1. Does the facility follow the requirements of the		
(IDAPA 16.02.19) "Food Safety and Sanitation Establishments"?	DAPA 16.03.22.450}	
Requirements: IDAPA 16.03.22.451	5/11/11 10:03:22:430 j	
2. Does the facility provide snacks between meals	of the residents? nount of food for coconsideration the expectation? application the menu? APA 16.03.22.451.01} and at bedtime? DAPA 16.03.22.451.02} by a Registered  ds? c diet as possible?	
resident's doctor or authorized provider? {II	DAPA 16.03.22.451.03}	
5. If the facility is 17 beds or more:	DAPA 16.03.22.451.04}	
<ul><li>a. Do your menus consist of a cycle of 2 set</li><li>b. Are they 4-5 weeks in length?</li><li>c. Do they follow standardized recipes?</li><li>d. Do you have an approved diet manual in</li></ul>	your kitchen?	
{ID	APA 16.03.22.451.05}	

Specific Criteria	Yes	No
Requirements: IDAPA 16.03.22.455		
1. Does the facility maintain a 7 day supply of nonperishable foods and		
a 2 day supply of perishable foods? Is the food supply consistent		
with the types and amounts of foods planned on the menu?		
{IDAPA 16.03.22.455}		
Requirements: IDAPA 16.03.22.460		
1. Are the foods prepared so that the nutritional value, flavor and		
appearance are conserved? {IDAPA 16.03.22.460.01}		
2. Frequency of Meals:		
a. Do you serve 3 meals a day?		
b. Are there fewer than 14 hours between the evening meal and the		
breakfast meal?		
c. Are residents not in the facility for the noon meal offered a		
substantial evening meal?		
d. Do you offer evening snacks? {IDAPA 16.03.22.460.02}		
6. Is the food preparation area:		
a. Free of live animals or fowl?		
b. An area that is other than living quarters for staff?		
{IDAPA 16.03.22.460.03}		
7. Does the facility dispose of single use items, such as plastic spoons,		
paper plates, and plastic cups after the first use?		
{IDAPA 16.03.22.460.04}	1	
Record Keeping or Documentation: IDAPA 16.03.22.740		
1. Does the administrator assure the facility maintains copies of all		
menus, including therapeutic diets? {IDAPA 16.03.22.740.01}		
2. Does the administrator assure the facility keeps menus of what you		
actually served to residents for 3 months? {IDAPA 16.03.22.740.02}		

The check lists can be used as a quality improvement tool and are offered as a helpful guide. They do not take the place of the rule requirements.

It is highly recommended that the check lists be used in conjunction with the rules themselves.